

*Passeurs de Culture*  
*Route Européenne des Saveurs*

**Passeurs de Culture – Strategic Partnership and  
exchanges of best practices**

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**A project in favor of quality food, local and respectful of the  
environment**

The fundamental question is «How to obtain as many as possible high-quality, proximity and environmentally friendly food?»

In front of that question, *Passeurs de Culture* is designed to enable to the young professional from agrifood supply chain and catering and to the educational teams to develop new skills by the exchange of practices and knowledge to strengthen and update the educational contents.

**OBJECTIVES**

1. **Improve the level of skills and abilities of students and teaching staff in the fields of sustainable food and local productions. KNOWLEDGE SMUGGLERS**
2. **Increase the employability of young people.**
3. **Provision of FREE EDUCATIONAL resources**
4. **Endow youth with ENTREPREUNARIAL skills to develop their project/their activity through the ability to work in project mode. PROFESSIONAL SMUGGLERS**
5. **Promote intercultural exchange through workshops entitled «I would go cooking in your home» discussion workshops on diversity and culinary heritage.**
6. **Strengthen the sense of European belonging by creating regional alliances to co-build the European route of flavors. COOPERATION SMUGGLERS**

**TARGET GROUPS**

- ✓ Young professionals in the food and drink/hotel/agriculture/food sectors
- ✓ Teachers
- ✓ The technicians of tourist offices, local collectivities

Furthermore, the project aims to equip the students with language and cultural competences – improve foreign language skills, and better understanding of other cultures.

**IDENTIFIED NEEDS**

Respond to the job market that needs professionals who value and know its gastronomic heritage, its terroir and the challenges of sustainable food for the planet.	Need to boost the agricultural and agri-food as professional sectors of the future	Need to have training tools adapted to the expectations of tomorrow	Need for enterprising young people and listening to societal issues	For the food transition, as well as the ecological transition, need to strengthen/update existing training
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**We do not want the standardization of supply choices and taste to be the norm.**

**Training organizations need to strengthen their skills in the field of sustainable food.**

**There is a public health issue and economic challenge in promoting local producers/products and sustainable food.**

**ACTIVITIES**

Business meetings

**+ 4 Mobilities «I would go cooking to your home»**

**Session 1: KNOWLEDGE SMUGGLERS**

To provide young people with updated knowledge on quality approach, societal issues and sustainable food, knowledge of local food heritage, consumption and distribution trends, communication for the development, etc.

**Session 2: PROFESSIONALS SMUGGLERS**

To provide young people with tools in order to work in project groups with essential work skills (build an idea, work in groups, prioritize the steps, assess them, etc.).

**Session 3: COOPERATION SMUGGLERS**

Session aiming to build regional alliances in order to prefigure the European route of taste.

**RESULTS**

*Passeurs de Culture will allow to sensitize young people to the projects construction at European level so they can develop positive attitudes in favor of Europe and its intangible heritage. **Passeurs will set the scene for the construction of a European Route of Flavors and involve the young people in this task.***